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**Egg powder prodn. - includes evapn. of egg mass followed by spray-drying and thermal treatment for storage stability**

**Patent Assignee:** MOSCOW MEAT DAIRY INST

**Inventors:** BRAZHNICKOV A M; BULGAKOV N I; KOSMODEMYA Y U V

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**Patent Details**

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**Alerting Abstract:** SU A

Egg powder is produced by subjecting egg mass to evaporation and then spray-drying. The foam stability is improved and the nutrient value of the product is increased by subjecting the egg mass, before the evaporation, to heating at 45-62 deg. for 20-60 min.

The above heating operation results in decomposition of practically whole carbonic acid present in the egg mass whereby the pH of the mass increases to 7.9-9.0. This effect suppresses the growth of microorganisms. Pasteurisation occurs jointly with evapn.; the stirring speed can be reduced to 20-120 rpm. Bul.47/23.12.82

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Inventor: BULGAKOV N I BRAZHNICKOV A M KOSMODEMYA Y U V

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